COMPETENCE 5020 B

AEG

Der umschaltbare Einbau-Backofen

The Convertible Build-In Electric Oven

Le four encastrable multi-cuisson

Il forno elettrico incorporabile, commutabile

De omschakelbare inbouwoven

Gebrauchsanweisung

Operating Instructions

Mode d'emploi

Istruzioni per l'uso

Gebruiksaanwijzing

AUS
ERFAHRUNG
GUT

Your new appliance

This new appliance will make cooking easier for you and be a great source of joy to you.

To utilise your appliance's full range of technical features, please read through the operating instructions very carefully.

Keep the operating instructions in a safe place so that they are readily available for re-reading.

The contents list gives you rapid access to everything worth knowing about your new appliance. In the individual chapters, we of course give many tips, e.g. on baking, roasting or on cleaning and care.

In the event of any faults, we have on the last page also given you some tips on how to rectify them yourself.

Should these tips be insufficient, our customer service department can be contacted at any time.

Finally, we wish you well with your new appliance and hope you have lots of fun using it to cook your food.

Printed on paper produced with a low environmental impact.
Thinking and practising ecology...

GUTEK1-1 8/97 GB

Contents

Important instructions
- Environmentally friendly disposal of packaging and your old appliance 34
- Safety instructions 35
  - General 35
- How to avoid damaging your appliance 35

Appliance description
- Control panel 36
- Shelf levels 36
- Accessories 37/38

Before using your appliance for the first time
- Setting the time of day 39
- Initial precleaning 40

Oven
- Oven functions 41
- Controls 42
- Switching on and off 43
  - Preheating 43
- Working with the timer 44
  - Automatically switching off 44
  - Automatically switching on and off 45
  - Minute minder 45

Applications
- Baking 46/47
  - Tables 48/49
- Baking tips 50
- Roasting 51/52
  - Tables 53
- Flat grilling 54
- Bottling 55

Cleaning and care
- Appliance 56
- Oven 56
- Changing the oven lamp/cleaning the glass 56
- Detaching and inserting the oven door 57
- Removing and fitting the shelf grid 58
- Folding grill combination 59

What can be the matter if... 60

Customer service 61

Environmentally friendly disposal of packaging and your old appliance

Packaging

As an environmentally conscious company, AEG has long been making a successful contribution to limiting the use of packaging materials to what is absolutely essential.

All packaging materials used for transport are environmentally compatible and recyclable. Wood parts are not chemically treated. Some 80-100% of the cardboard packaging is recycled paper. The foils are made of polyethylene (PE) and the packing of polystyrene (PS). The materials are pure hydrocarbon compounds and recyclable. Through appropriate treatment and reuse, raw materials can be saved and the volume of refuse reduced. You can give back the packaging to the dealer from whom you have bought your appliance.

Old appliance

Before disposing of your old appliance, you should remove the mains connection cable and render it unserviceable. Hand over your old appliance to a materials collection centre. Your local authority will give you its address.

Connecting the appliance

Installation and connection of the new appliance should only be performed by a franchised expert.

Please follow these instructions and the appliance installation instructions, since the warranty is otherwise voided if damage occurs.

Please follow these instructions and the appliance installation instructions, since the warranty is otherwise voided if damage occurs.

This appliance complies with the radio interference suppression requirements of EC Directive 87/308/EC, EN 55014/DIN VDE 0875 Part 1 and EN 55011/DIN VDE 0875 Part 11 as well as, where necessary, with the standard relating to the retroactive effect of the mains supply EN 60555 Parts 1-3/DIN VDE 0838 Parts 1-3.

CE This appliance complies with the following EC Directives: – 72/23/EEC of 19.02.1973 – Low-Voltage Directive – 89/336/EEC of 03.05.1989 (including Amendment Directive 92/31/EEC) – EMC (Electromagnetic Compatibility) Directive.

EVA1-1 10/94 GB – MA1-6 5/95 GB

Safety instructions

General

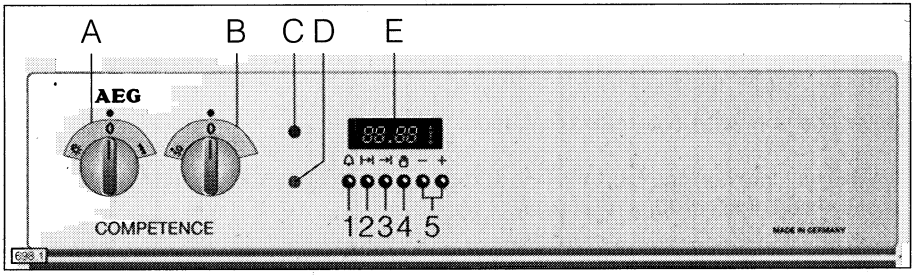
- ❒ This appliance should only ever be used for the purpose for which it is intended, i.e. only for normal everyday household cooking of food.
- ❒ Use the appliance only for cooking food.
- ❒ While you are cooking food, the hob and oven door get hot. You should therefore basically keep small children well away.
- ❒ Take care when connecting electrical appliances to plug sockets near the appliance. Connection leads should not find their way on to hot hotplates/cook- ing zones or get jammed under the hot oven door.
- ❒ If your appliance has a fault, unscrew or switch off the fuses.

How to avoid damaging your appliance

- ❒ For reasons of safety, never clean the appliance with a steam jet or high-pressure cleaner!
- ❒ Do not line the oven floor with aluminium foil, and never place any drip-pan, baking sheet, pan, etc. on the oven floor, since the oven enamel will otherwise be damaged by heat stagnation.
- ❒ Fruit juices dripping from the baking sheet leave stains which you could find hard to remove later. For very moist cakes, use the drip-pan.
- ❒ Never pour any water directly into the hot oven. This may cause enamel damage.
- ❒ Never store any flammable substances in the oven. They could ignite when the oven is switched on.
- ❒ Do not sit or stand on the open oven door or baking carriage.
- ❒ Never place any aluminium foil or plastic container on the hotplate.
- ❒ Never prepare any food in aluminium foil or plastic containers on the hotplate.
- ❒ Every time after using the oven, allow it to cool with the door open.

Appliance description

Control panel



A Function selector switch

B Temperature selector switch

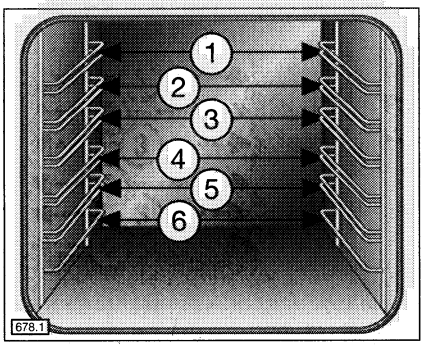
C Oven pilot lamp

D Operating pilot lamp

E Electronic timer with:

1 Minute minder
2 Oven cooking duration
3 End of oven cooking time
4 Changeover button for automatic to manual operation
5 Entry buttons

Shelf levels



Both sides of the oven are fitted with shelf grids each with 6 shelf levels for inserting the accessories.

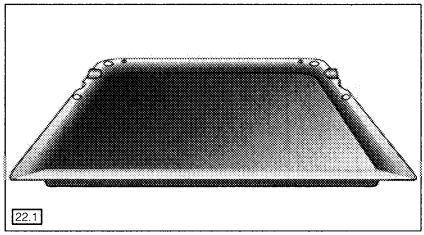
Please note that the shelf levels are counted from **top to bottom.**

AUS215 5/95 GB – ESH3 5/95 GB

Accessories

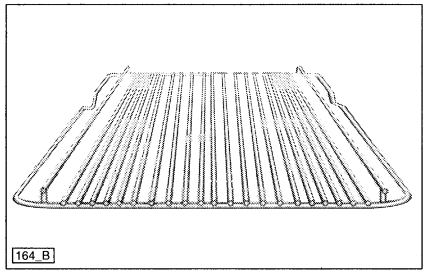
The following shelf accessories are supplied with your oven depending on model:

Baking sheet



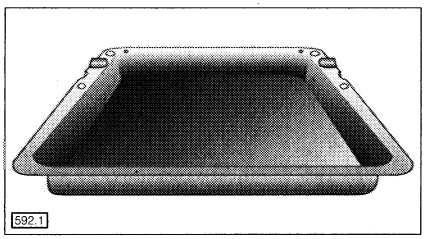
For cakes and tarts.

Wire shelf



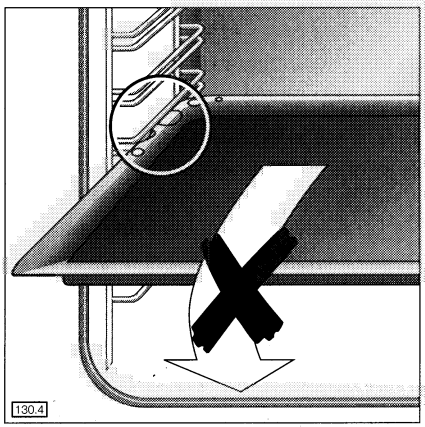
For ovenware, cake tins, roasts, and grills.

Combination drip-pan



For moist cakes, roasts, or as a baking sheet or to collect fat.

Appliance description

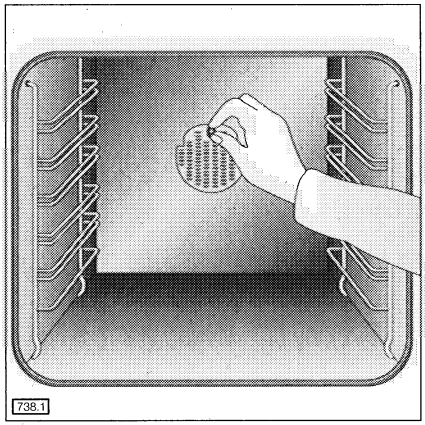


Antitilt feature

All shelf accessories on appliances with a folding door are fitted with an antitilt feature to prevent them from being withdrawn unintentionally.

Fat filter

The fat filter supplied protects the fan in the oven rear wall against soilage. Always use it whenever you are roasting uncovered with hot air or Infratherm on the wire shelf, in the drip-pan, or in uncovered ovenware.



Inserting the fat filter

Hold the fat filter by the handle and insert both holders **from above downwards** into the openings on the oven rear wall (fan opening).

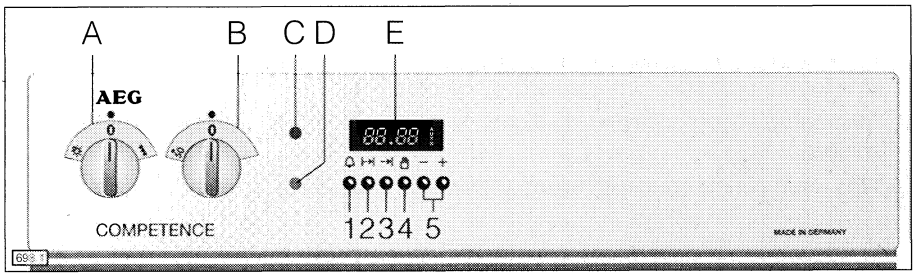
Removing the fat filter

Hold the fat filter by the handle and detach **upwards.**

Before using your appliance for the first time

Setting the time of day

After electrical connection, the displays of the electronic timer flash.



As the first step, you must set the current time of day.

Proceed as follows:

1. Simultaneously press buttons **2** ⊢→| and **3** →|.
2. Set the current time of day using buttons **5** ⊖ or ⊕. The time of day appears in the display.

Your oven is now ready to operate.

Important note:
After any power failure, all settings are cancelled. You should then reset them.

Before using your appliance for the first time

Initial precleaning

Before using your oven for the first time, you should clean it thoroughly.

1. Simply wipe the appliance front with a damp cloth. Never use any sharp, abrasive detergents (or you may damage the surface!).

   For stainless steel fronts, use commercial stainless steel cleansers which at the same time form a protective film against fingerprints.
2. Take out all accessories and shelf grids and clean them with warm washing-up liquid solution.
3. Also wash out the oven with warm washing-up liquid solution and wipe it dry.

Oven functions

Your oven features various heating methods:

All-purpose hot air

A fan in the rear wall of the oven ensures continuous circulation of the hot air in the oven space. The heat strikes the food from all sides. (Hot air is especially suitable for baking at **several levels** at the same time.)

The oven temperatures are generally lower than when top/bottom heat is used.

Top/bottom heat

The heat is uniformly supplied from above and below. This heating method is suitable for baking and roasting at **one level.**

Infratherm roasting

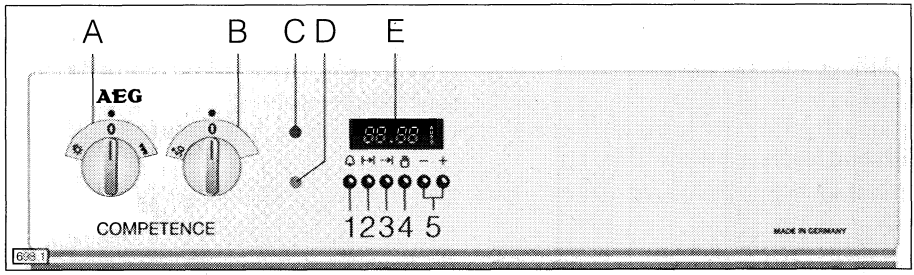
Grill heating element and fan are simultaneously operational. Infratherm roasting is especially suitable for grilling or roasting larger chunks of meat or poultry at one level. Infratherm roasting is also suitable for preparing au gratin dishes.

Flat grilling

The heat is here supplied from the grill heating element on the oven ceiling. Flat grilling is especially suitable for grilling flat joints, such as e.g. steaks, chops, fish, or toast.

EBB18 1/95 GB – EBB1-9 7/96 GB – EBB19 6/95 GB – EBB22 6/95 GB – EBB21 6/95 GB

Controls



A **Function selector switch** for the individual heating methods

B **Temperature selector switch** adjustable from 50-275 °C

C Oven pilot lamp

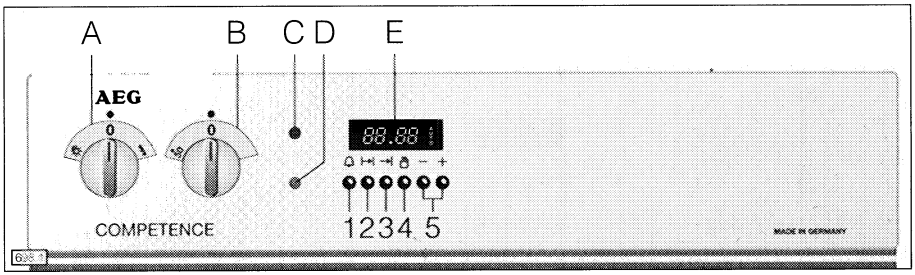
D Operating pilot lamp

E **Electronic timer** with:

1 Minute minder (without switch function)
2 Oven cooking duration (max. 23 hours 59 minutes)
3 End of oven cooking time (max. 23 hours 59 minutes)
4 Changeover button for automatic to manual operation
5 Entry buttons

Switching on and off

Top/bottom heat, All-purpose hot air, Infratherm roasting, Flat grilling.



Proceed as follows:

1. Turn **function selector switch A** to the heating method you require.
2. Set the temperature with **temperature selector switch B.**

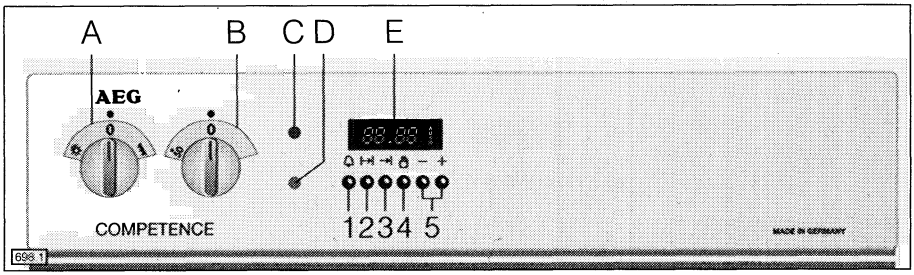
Oven pilot lamp **C** lights up so long as the oven is heating and goes out when the preselected temperature is attained.

Preheating

It is generally not necessary to preheat the oven. The following tables indicate when preheating is recommended. Should you wish to preheat your oven, set the temperature needed for the dish you are cooking. Your oven is sufficiently preheated as soon as temperature pilot lamp **C** goes out.

Working with the timer

Switching off automatically



Proceed as follows:

1. Set **function selector switch A** to the heating method you require.
2. Set the temperature you require with **temperature selector switch B.**
3. Press button **2** ⊢→ and set the necessary cooking time with buttons **5** ⊖ and ⊕.

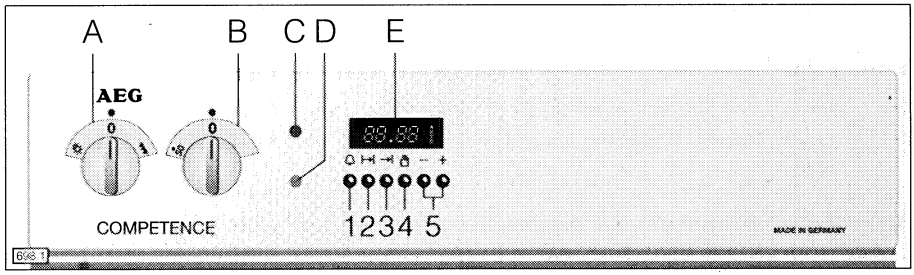
The **"AUTO"** symbol lights up (automatic operation). Your oven switches on immediately and automatically off after the cooking time has elapsed.

When the cooking time has elapsed, an audible signal sounds. The **"AUTO"** symbol flashes. By pressing button **4** ✋, you can turn off the signal or cancel the word **"AUTO"**.

Your oven is changed over from automatic to normal (manual) operation.

Turn the function and temperature selector switches to "0" or "Off".

Switching on and off automatically



Proceed as follows:

1. Turn **function selector switch A** to the heating method you require.
2. Set the temperature you require with **temperature selector switch B.**
3. Press button **2** ⊢→| and set the necessary cooking time with buttons **5** ⊖ and ⊕.
4. Press button **3** →| and enter the clock time by which the dish should be ready with buttons **5** ⊖ and ⊕.

After the entries, the current time of day reappears in the timer display. The symbol ⏲ lights up.

Your oven switches on automatically at the correct time and automatically off after the cooking time has elapsed.

When the cooking time has elapsed, an audible signal sounds. The symbol ⏲ flashes. By pressing button **3** →|, you can turn off the signal.

Then press button 4 ✋. Your oven is then changed over from automatic to normal (manual) operation.

Turn the function and temperature selector switches to "0" or "Off".

Minute minder

The minute minder runs independently of all settings.

Proceed as follows:

Press button **1** 🔔 and enter the duration you require with buttons **5** ⊖ and ⊕.

When the required duration has elapsed, an audible signal sounds. By pressing button **1** 🔔, you can turn off the signal.

Baking

Important note! When baking, do not use any fat filter!

Baking tins

Dark metal tins and coated tins are suitable for top/bottom heat.

Light-coloured metal tins are also suitable for All-purpose hot air or the Solo hot air level.

Arrange the baking sheet with the bevelled edge facing forwards! (on door appliance only)

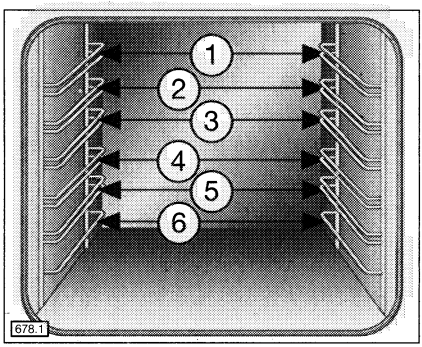
Shelf levels

Please note that the shelf levels are counted **from top to bottom.**

Baking with top/bottom heat is only possible at one level in each case. (For shelf level, see tables.)

Always place cakes baked in tins at the centre of the wire shelf. You can also bake in two tins at the same time. Then arrange the tins alongside each other on the wire shelf. The baking time is then only very slightly increased.

Using hot air, your can bake at several levels at the same time.



You can bake with up to 3 baking sheets at the same time.

1 baking sheet:	shelf level 3
2 baking sheets:	shelf levels 2 and 5
3 baking sheets:	shelf levels 1, 3, and 5

Hints on using the baking tables

The tables give you the necessary temperatures, cooking times, and shelf levels for a selection of dishes.

Ranges are indicated for the temperature and baking times, since they depend on the the composition and quantity of dough or pastry as well as on the baking lin you use.

When baking several cakes on baking sheets or in tins, you can prolong the baking times by 10-15 minutes.

When you are baking for the first time, we recommend you to set the smaller temperature value, and only then, if required – e. g. if you want your cakes to be more heavily browned or you find baking is taking too long – to select a higher temperature.

Should you find no specifie details given for a particular recipe, use a similar dough or pastry mix for guidance.

Switch off your oven 10-15 minutes before the baking time ends (residual heat). Unless otherwise specified, the tables apply to dough or pastry being placed in a cold oven.

Baking tables

Type of baking	All-purpose hot air		Top/bottom heat		Time for both heating methods
	Shelf level from above	Temperature	Shelf level from above	Temperature	hr. min.
Baking in tins					
Fruit and nut or half-pound cake	3rd	**160-170**	4th	170-180	1:00-1:10
Madeira cake	3rd	**150-160**	4th	160-170	1:10-1:30
Flans	3rd	**160-170**	4th	170-190	0:30-1:00
Sponge cake	3rd	150-160	3rd	**170-180**	0:30-0:40
Short-crust pastry flan cases	3rd	170-180	4th	**210-220**	0:10-0:25
Sponge mixture pastry flan cases	3rd	**160-170**	4th	190-200	0:20-0:25
Covered apple tart	3rd	**160-170**	4th	180-200	0:45-1:00
Savoury flans (Quiche Lorraine, etc.)	4th	**180-200**	4th/5th	180-220	0:30-1:10
Cheese flan	3rd	150-160	4th	**170-190**	1:00-1:30
Baking on baking sheets					
Savarin	3rd	**160-170**	3rd	190-200	0:30-0:40
Christmas cake	3rd	**160-170***	3rd	170-180*	0:40-1:00
Bread (ryebread)	3rd	220*	4th	**250***	0:20
		160-180		**170-190**	0:30-1:00
Cream puff/eclairs	3rd	**170-180**	3rd	200-210	0:20-0:35
Swiss roll	3rd	170-180	3rd	**200-220***	0:10-0:20
Cake with crumble topping/ Cream/custard slice	3rd	150-160	3rd	**180-190**	0:20-0:50
Scones	3rd	**170-180**	3rd	210-220*	0:10-0:20
Fruit flan (made with yeast dough/ sponge mixture)[1]	3rd	160-170	3rd	**190-200**	0:25-0:50
Fruit flan (made with shortcrust pastry)[1]	3rd	160-170	4th	**200-210**	0:35-1:30
Pizza (deep-pan)[1]	3rd	180-200	4th	**200-220***	0:30-1:00
Pizza (thin)			4th	230-300	0:10-0:25
Thin stottie			3rd	280-300*	0:08-0:15
Swiss quiche (CH)	3rd	180-200*	4th	**220-230***	0:35-0:50
Tartlets					
Short-crust pastry tartlets	3rd	**160-170**	3rd	180-200*	0:06-0:20
Viennese whirls	3rd	**140-150**	3rd	160-180*	0:10-0:40
Sponge mixture tartlets	3rd	**160-170**	3rd	180-200	0:15-0:20
Tarts made with egg white	3rd	**100-120**	3rd	100-120	1:45-2:00
Macaroons	3rd	**140-150**	3rd	150-170	0:25-0:30
Tarts made with yeast dough	3rd	**160-170**	3rd	180-200	0:20-0:35
Tarts made with puff pastry	3rd	**170-180***	3rd	210-220*	0:15-0:30
Breadrolls	3rd	**180-190***	3rd	210-220*	0:20-0:35

The data given in bold type respectively indicate the most favourable heating method.

* Preheat the oven

[1] Use the combination drip-pan or drip-pan

Table of soufflés and au gratin dishes

	Shelf level from above				Cooking time
		Temperature		Temperature	hr. min.
Noodle soufflé	5th	200-220	3rd	160-170	0.45-1.00
Lasagne	2nd	220-230	3rd	160-170	0.25-0.40
Vegetables au gratin	3rd	220-230	3rd	160-170	0.15-0.30
Baguettes au gratin	3rd	230-240	3rd	160-170	0.15-0.30
Sweet soufflés	3rd	200-220			0.40-0.60
Fish soufflés	3rd	210-220	3rd	160-170	0.30-1.00
Stuffed vegetables	3rd	220-250	3rd	160-170	0.30-1.00

Baking tips

How you can tell whether your cake is baked all the way through	Pierce your cake with a stick of wood at its highest point. When pastry no longer sticks to the wood, you can switch off your oven and utilise the residual heat.
Your cake caves in (is soggy, stodgy, or has water stripes)	Check your recipe. Next time use less liquid. Note the mixing times, especially when using kitchen machines.
Your cake is too light underneath	Next time choose a dark baking tin, or place your cake at a lower level.
Cake with moist topping/cheesecake is not baked all the way through	Next time bake at a lower temperature and longer baking time.

BTB5-1 10/94 GB

Roasting

Important! When roasting, insert the fat filter!

Ovenware

For roasting, you can use any heat-resistant ovenware or roasting tin. When using ovenware with plastic handles, make sure that they are heat-resistant.

You can cook larger roasts directly in the drip-pan or on the wire shelf with the drip-pan placed underneath.

If you roast in ovenware (especially smaller quantities), your oven will be less soiled!

Dishes	Roasting tin		Drip-pan	
	without cover	with cover	without wire shelf	with wire shelf
Roast pork	×			
Roast lamb	×			
Roast mutton	×			
Roast veal		×		
Braised steak (marinaded)		×		
Mince	×			
Duck, large	×			
Goose				×
Pork chops				
1-2	×			
3-4				×
Chicken pieces				
1-2	×			
3-4				×
Turkey			×	
Small poultry	×			
Roast beef	×			
Fillet steak	×			
Game	×			
Fish	×			
Frozen meat		×		

Applications

Hints on the roasting tables

The tables indicate temperature settings for different joints of meat. The cooking times indicated are only approximate. We recommend you to roast meat and fish in the oven only from 1 kg upwards.

The necessary cooking time depends on the type and quality of the meat.

To prevent the meat juice or fat from splashing on to oven surfaces, we recommend you to put some liquid in the ovenware.

Turn the roast after half the cooking time.

The indicated shelf levels apply without and without an oven space divider. When cooking larger roasts (over 2 kg), you should remove the oven space divider.

Switch off the oven 10-15 minutes before the end of the roasting time (residual heat).

Roasting table

Meat type	Quantity	Top/bottom heat		Infratherm roasting		Time for all heating methods hr. min.
		Shelf level from above	Temperature °C	Shelf level from above	Temperature °C	
Beef						
Braised steak	1-1.5 kg	3rd	220-250	–	–	2.00-2.30
Roast beef or fillet						per cm height
– rare	per cm height	3rd	250- *	3rd	**190-200**	0.05-0.06
– medium	per cm height	3rd	250- *	3rd	**180-190**	0.06-0.08
– well-done	per cm height	3rd	210-250*	3rd	**170-180**	0.08-0.10
Pork						
Shoulder, ham, neck	1-1.5 kg	3rd	210-220	3rd	**160-180**	1.30-2.00
Chop, smoked loin	1-1.5 kg	3rd	180-190	3rd	**170-180**	1.30-1.30
Mince	750 g-1 kg	3rd	170-180	3rd	**160-170**	0.45-1.00
Leg of pork (parboiled)	750 g-1 kg	3rd	210-220	3rd	**150-170**	1.30-2.00
Veal						
Roast veal	1 kg	3rd	**210-220**	3rd	150-170	1.30-2.00
Leg of veal	1.5-2 kg	3rd	210-225	3rd	**150-170**	2.00-2.30
Lamb						
Leg of lamb/roast lamb	1-1.5 kg	3rd	210-220	3rd	**150-170**	1.15-2.00
Back of lamb	1-1.5 kg	3rd	210-220	3rd	**160-180**	1.00-1.30
Game						
Back, haunch of hare	up to 1 kg	2nd	**220-250**	2nd	160-170	0.25-0.40
Back of roe/red deer	1.5-2 kg	3rd	**210-220**	3rd	160-170	1.00-1.30
Haunch of roe/red deer	1.5-2 kg	3rd	**200-210**	3rd	150-160	1.15-1.50
Poultry						
2-4 chicken pieces	per 0.4-0.5 kg	3rd	220-250	3rd	**180-200**	0.35-0.50
Chicken, poularde	1-1.5 kg	3rd	220-250	3rd	**170-180**	0.45-1.15
Duck	1.5-2 kg	3rd	210-220	3rd	**160-180**	1.00-1.30
Goose	3.5-5 kg	5th	200-210	5th	**150-160**	2.30-3.00
Turkey	2.5-3.5 kg	5th	200-210	5th	**150-160**	1.30-2.20
	4-6 kg	5th	180-200	5th	**140-150**	2.30-4.00
Fish (poached)						
Whole fish	1-1.5 kg	3rd	**210-220**	3rd	160-170	0.45-1.15

The data given in bold type respectively indicate the most favourable heating method.

* Preheat the oven

Applications

Surface grilling

Your proceed as follows:

1. Turn the **function selector A** to the symbol [▭].
2. Set the **temperature selector B** at the symbol [▭].
3. **Always preheat an empty baking oven 5 minutes long.**

Inserting the grid

Always insert the grid such that both guiding rails point upwards. The small bulges (tilting security) on the right and left sides must point downwards and lie at the rear of the oven room.

If you insert the grid together with the fat pan, place their bulges exactly within either of pan bulges. Also place the fat pan with the tilting security towards the rear side.

Hints about grilling table

The grilling times only depict standard values and are dependent upon the type and quality of the foodstuff to be grilled.

Grilling is especially suitable for flat pieces of meat and fish.

Always grill by closed oven door, thus reducing energy consumption.

To grill, insert the fat pan and grid together in the 2nd level **from top.**

Turn pieces of meat or fish upside-down after a half of the grilling time.

Grilling table

Grilled foodstuff	Insertion level for fat pan/grid from top	Grilling time	
		1st side	2nd side
Rissole	2nd	8-10 min.	6- 8 min.
Fillet of pork	2nd	10-12 min.	6-10 min.
Grilled sausages	2nd.	8-10 min.	6- 8 min.
Beef fillet steaks, veal steaks	2nd	6- 7 min.	5- 6 min.
Beef fillet, roasted beef (approx. 1 kg)	2nd	10-12 min.	10-12 min.
Toast bread	2nd	2- 3 min.	2- 3 min.
Sandwich toast bread	2nd	6- 8 min.	

Bottling

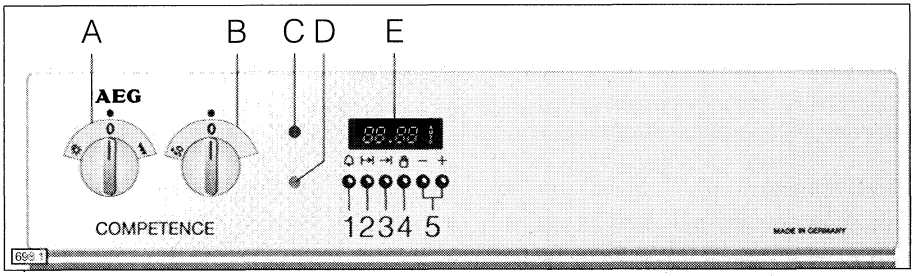
For bottling, use the 5th shelf level from above (remove the oven space divider if your oven has one).

For bottling, use only commercial bottling jars (jars with rubber rings and glass covers). Never use jars with screw covers or bayonette closures and metal containers.

For bottling, use the drip-pan. This holds 6 bottling jars of 1 litre capacity.

The jars should all be filled to the same height and be securely fastened. Arrange the bottling jars in the drip-pan so that they do not touch each other.

Place a cup of water in the drip-pan so that there is sufficient moisture in the oven.



Proceed as follows:

1. Turn **function selector switch A** to hot air.
2. Set **temperature selector switch B** to 160 °C.

Bottling times:

Fruit and pickled cucumbers

As soon as the liquid in the first jars begins to bubble (after around 45 minutes when 1 litre jars are being used), switch off the ov en, though let the jars remain in place for a further 30 minutes or so – for around 15 minutes in the case of tender fruit, e.g. strawberries – in the closed oven.

Vegetables or meat

As soon as the liquid in the first jars begins to bubble, reset the temperature to 100 °C. Continue to cook the bottled food at 100 °C for a further 60-90 minutes. Then switch off the oven, and let the jars stand for a further 30 minutes in the closed oven.

Cleaning and care

Appliance

Clean the front side of your appliance with a soft cloth and warm washing-up liquid solution. Never use any scouring agents, abrasive detergents, or aggressive pan cleaners.

Oven

Wipe out the oven after each use with a damp cloth using washing-up liquid solution containing a few dashes of vinegar. Remove stubborn soilage with special oven cleaners.

When using oven spray, please follow the manufacturer's instructions.

Accessories

Rinse the accessories after each use and wipe them well dry. Soak them briefly to facilitate cleaning.

Clean the fat filter in hot washing-up liquid solution or in your dishwasher. In case of heavily burnt-on soilage, boil in a water solution containing 2-3 tablespoons dishwasher detergent.

Oven lighting

You can illuminate your oven for cleaning. To do this, turn the function switch and/or temperature selector switch to the lamp position ☼.

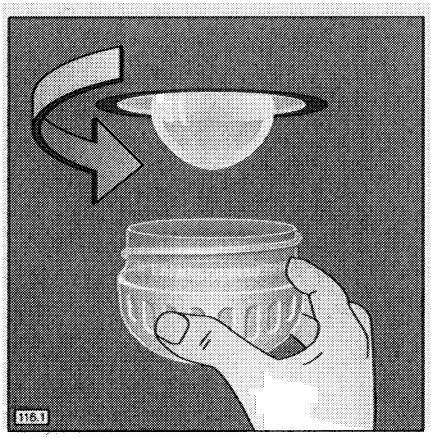
For thorough cleaning, you can remove various accessories.

Changing the oven bulb/cleaning the glass

Important: Switch off the oven! (Unscrew or switch off the fuses in the fusebox.)

Place a cloth on the oven floor.
Detach and clean the glass cover by it turning to the left.

Replace the ceiling lighting with a 40 W, 230 V, 300 °C heat-resistant bulb.



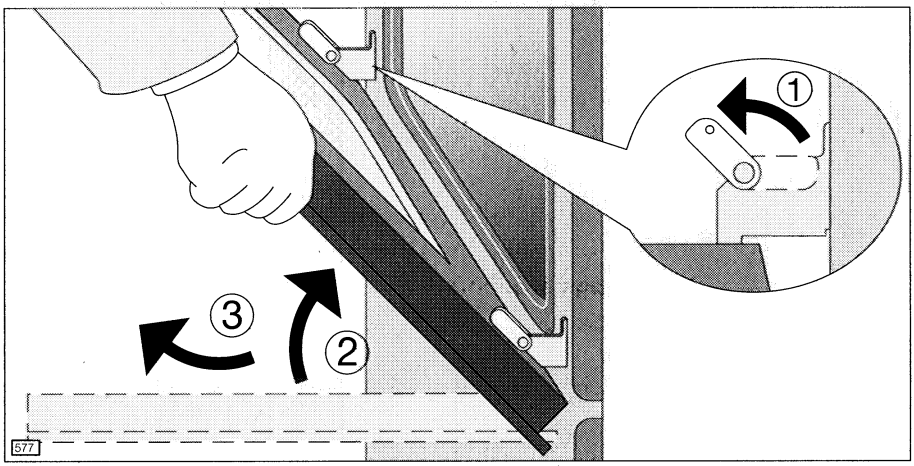
Refit the cover glass (by turning it to the right).
Remove the cloth from the oven.

RP4-4 5/95 GB – RP9 11/94 GB – RP6-2 12/95 GB

Detaching and inserting the oven door

To detach

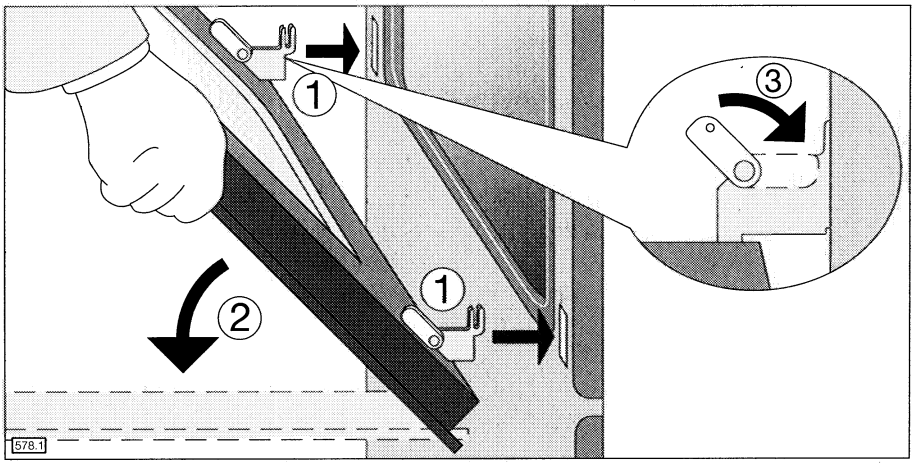
Fully open the door and raise both clamp levers on the door hinges (**1**).



Grip the door at the sides with both hands (not by the door handle), lift the door in the closing direction (**2**), and pull out forwards (**3**).

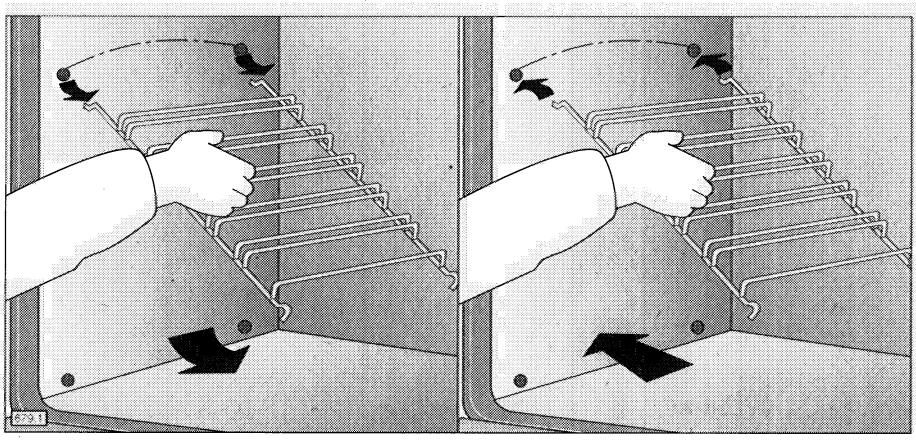
To insert

Grip the door at the sides with both hands (not by the door handle), slide the door with both hinge brackets into the oven (**1**), unfold the door completely (**2**), and fold back the clamp lever (**3**).



Detaching and inserting the shelf grids

To clean the oven sidewalls, the shelf grids (see illustration) can be detached.



Pull the grids down and inwards and detach at the top.
To install, proceed in the reverse sequence.

Folding grill combination

The top heat grill combination can be folded down to clean the oven ceiling.

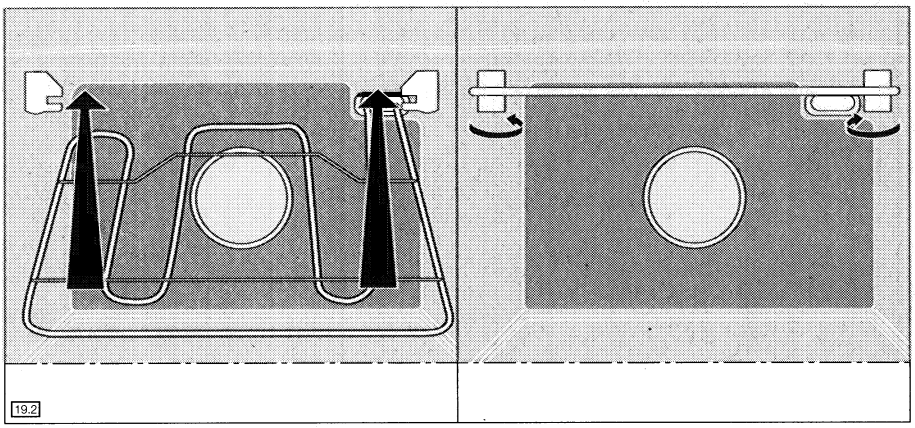
Set all appliance switches to the 0 or Off position. Lower the heating element only when there is no longer any risk of burning.

Folding down the grill combination:

Turn the 2 retaining hooks to the centre. The heating element swivels down to give you easy access for cleaning the oven ceiling (see illustration).

Important:

Press down the heating element without using force. The use of force may cause the heating element to break.



Fixing the grill combination

Then press the heating element slightly upwards, and swivel back the retaining hooks through 90° so that the heating element holder is between the jaws of the retaining hooks. **Never slide the retaining hooks on the the heating element, or it could break.**

What can be the matter if...

...the oven does not heat?

Check whether
- you have made all the necessary settings,
- the oven door is fully closed,
- the fuse in the domestic wiring system (fusebox) has tripped.

Should the fuses repeatedly trip, please call an approved electrical installer.

...the oven lighting fails?

Replace the oven bulb(s) (see Cleaning and care).

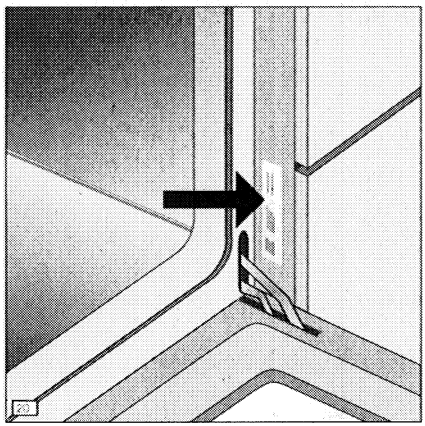
...the oven cannot be switched on?

Check whether you have set the time of day!
Set the time of day.

Should you wish to call the customer service department for any of the specified faults or because the appliance is being wrongly operated, the service engineer's visit cannot be made free of charge even during the guarantee period.

WTW1-2 10/94 GB – WTW2-1 10/94 GB – WTW3-2 10/94 GB – WTW6-1 10/94 GB

Customer service



AEG electrical appliances comply with the valid safety specifications. Repairs to electrical appliances should only be performed by trained personnel. Improper repairs may seriously endanger the user.

When making your call, quote the code number indicated on the rating plate. This code consists of 2 letters and the first 12 figures.

Your specifying this number enables the service department to make precise identification of the spare part required and saves you the costs you would be billed for repeated service engineer journeys.

To keep this number handy, we recommend you enter it here:

KD . . . . . – . . . /